



WEDDINGS

At The Arts District Mansion



Arts District
MANSION



Arts District
M A N S I O N

RECEPTION MENUS

All food prices are subject to 25% service charge and applicable sales tax.

RECEPTION SELECTIONS

Passed Hors d'Oeuvres - choose four (4) \$21 per person

Bite sized hors d'oeuvres butler passed for pre-dinner reception

Warm

- Seared Crab Cake with Lemon Aioli
- Hawaiian BBQ Pork Slider with Pineapple-Ginger Chutney
- Jerk Chicken Skewer with Mango Aioli
- Mini Chicken Tinga Chimichangas with Avocado Crème
- Texas Quail wrapped with Bacon, Jalapeño, Cream Cheese
- Mini MAC – Beef Patty, Shredded Lettuce, American Cheese, Secret Sauce, Sesame Seed Bun
- Crispy Mac N Cheese, Paprika Aioli
- Vegetable Samosa, Cucumber riatas
- Duck Confit and Sour Cherry Tart with Goat Cheese
- Maple Glazed Pork Belly "BLT" on Mini Brioche
- Warm Phyllo Cup with Pear-Shallot Compote and Gorgonzola Cheese

Cool

- Mini New England Lobster Roll "Slider" (+\$1)
- Gougeres stuffed with Whipped Fig-Ricotta Mousse
- Sesame Crusted Seared Tuna on Wonton Crisp with Avocado and Soy-Ginger Sauce
- Crab and Hearts of Palm Salad in Cucumber Cup
- Fire Roasted Red Pepper-Feta Cheese Bruschetta with Kalamata Olives and Mint
- Bloody Mary Shrimp Cocktail Skewer with Vodka Spiked Baby Tomato
- Beef Tartare Canapé on Toasted Rye Bread with Cured Egg Yolk

ENHANCEMENTS

Add to your reception your choice of the following based on one hour, per person

Farmers Market \$16

Chef's Selection of International Cheeses, Assorted Fresh and Dried Fruits, French Bread, Nuts, Artisanal Crackers and Vegetable Crudité with Green Goddess Dip

Dips and Chips \$12

Dip Trio – Jalapeno Hummus, Spinach-Artichoke and Warm Queso served with Toasted Pita Bread, Crostini and Tortilla Chips

Sushi M/P

Spicy Tuna Rolls, California Rolls, Salmon Rolls and Assorted Nigari served with Wasabi, Soy, and Pickled Ginger

Ultimate Shellfish M/P

Jumbo Shrimp and Cracked Cocktail Crab Claws served with Spicy Horseradish Cocktail Sauce and Rémoûlade

Chef's Selection of Artisanal Meats and Antipasti \$15

Chef's Selection of Assorted Hand Crafted Italian Style Cured Meats served with Whole Grain Mustard, Roasted Peppers, Marinated Olives and Pickled Giardinera

Carvery M/P

Served with assorted mini rolls. Minimum of 20 guests

Choose one of the following:

- House Smoked Tenderloin of Beef served with Horseradish Sauce, Mayo and Béarnaise Sauce
- Maple Glazed Ham served with Spicy Dijon Mustard and Pepper Jelly
- Roasted Turkey Breast with Hard Spiced Cranberry Sauce

Seasonal Fruits \$12

Chef Selection of Seasonal Fruit with a Poppy Seed and Vanilla Yogurt Dressing

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CULINARY STATIONS \$69

Please select three (3) stations. Based on two hours of food service

Cajun Station

Cheddar Grits with your choice of Lemon Garlic or Blackened Chicken or Shrimp Etouffee

Fried Okra

Cheese Biscuits

Street Tacos

Choose two:

Tomatillo Braised Chicken

Ancho Pulled Pork

Beef Carnitas

Choice of Corn or Flour Tortillas

Elote (Grilled Mexican Street Corn)

Lime Wedges, Pico de Gallo, Tomato Salsa, Toasted Jalapeños

Pasta Station

Penne Pasta with your choice of Grilled Chicken or Shrimp and choice of Alfredo or Marinara Sauce.

Grated Parmesan Cheese and Red Pepper Chile Flakes

Tomato and Mozzarella Salad

Garlic Bread

Texas Carving Table

Choose one:

Black Angus Smoked Tenderloin Rubbed with Chef's Five Pepper Seasoning

Horseradish Cream Sauce, Herbed Mayo and Béarnaise Sauce

House Smoked Turkey Breast

Ginger-Cranberry Jam, Herb Jus

Truffle Parmesan Steak Fries

Caesar Salad

Sweet Yeast Rolls

Southern Waffle

Chef-Prepared Mini Belgium Waffles

Southern Fried Chicken or Nashville Hot Fried Chicken, Pickles,

Country Gravy, Maple Syrup and Nashville Hot Sauce

Mac N Cheese

Gourmet Pizza

Choose two:

Margherita – Tomato, Fresh Mozzarella, Fresh Basil, Virgin Olive Oil

Pepperoni – Pepperoni, Tomato Sauce and Mozzarella

Veggie – Artichoke Hearts, Black Olives, Baby Tomatoes with Mozzarella

Italian Mixed Green Salad – Romaine, Radicchio, Chicory, Endive, Pear Tomatoes and Balsamic Vinaigrette



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PLATED DINNER

Poultry \$60 | Fish \$67 | Meat \$73 | Duet Presentations +\$10pp

*The highest price entrée will prevail if multiple entrees are selected

Enhancements

Lamb Meatballs with Mint and Feta Cheese, Harissa Sauce \$8

Bacon and Jalapeño wrapped Grilled Shrimp, Cilantro-Sunflower Seed Pesto \$9

Exotic Mushroom Flan with Roasted Mushrooms and Soft Herb Salad \$8

First

Baby Iceberg Lettuce, Bacon Lardons, Pickled Red Onions, Crumbled Blue Cheese and Green Goddess Dressing

Butter Lettuce and Arugula with Shaved Watermelon Radish, Pine Nuts, Goat Cheese and Lemon Vinaigrette

Baby Spinach, Shaved Pears, Spiced Walnuts, Manchego Cheese and Sherry Vinaigrette

Southwest Caesar with Toasted Corn, Black Beans, Cotija Cheese, Crispy Tortilla Strips and

Cumin-Chipotle Dressing

Celery Root Bisque, Chive Oil

Tortilla Soup, Tortilla Chips, Avocado, Cotija Cheese (with or without Chicken)

Lobster Bisque, Tarragon Crème Fraiche

Second

Grilled Beef Tenderloin, Red Wine Demi-Glace

Fennel Rubbed Grilled Airline Chicken Breast, Fennel Cream Sauce

Braised Short Rib, Pearl Onions and Natural Jus

Hard Spiced Brined Grilled Pork Loin, Cinnamon Apple Butter

Lemon Garlic Roasted Airline Chicken Breast, Sage Chicken Jus

Citrus Roasted Salmon, Lemon Butter Sauce

Miso Marinated Sea Bass, Miso Sauce

Red Pepper stuffed with Basil Couscous, Haricot Verts, Baby Artichokes and Basil Sauce

Grilled Portabella Mushroom "Steak", Roasted White Asparagus, Lacinato Kale and Smoky Carrot Puree

Red Wine Braised Celery Root, Baby Carrots, Squash Medley, Sautéed Spinach and Red Pepper Coulis

Starch

Select one of the following:

Roasted Garlic Mashed Potatoes

Habanero-Cinnamon Mashed Sweet Potatoes

Soft Polenta, Parmesan Cheese

Roasted Fingerling Potatoes, Roasted Peppers

Saffron Risotto

Potato au Gratin

Purple and Orange Sweet Potatoes Pave

Parsley-Olive Oil Crushed Crispy New Potatoes

Vegetables

Select one of the following:

Glazed Carrots and Parsnips

Charred Brussel Sprouts and Butternut Squash

Braised Dino Kale, Apples and Onions

Miso Glazed Kobocho Squash

Sautéed Greens Beans, Shallots, Tomatoes

Roasted Green and White Asparagus

All plated dinner selections are served with Freshly Baked Rolls & Butter and Freshly Brewed Starbucks Coffee & Tazo Teas.

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RECEPTION MENUS

Please choose two \$79 or three \$84 mains

DINNER BUFFET

Two Entrées \$79 | Three Entrées \$84

All dinner buffets are served with freshly baked rolls & butter and freshly brewed Starbucks coffee and Tazo teas.

Salads

Select two of the following:

Little Gem Lettuce, Avocado, Baby Heirloom Tomatoes, Cucumbers and Herb Buttermilk Dressing

Frisee and Baby Kale with Red Grapes, Shaved Fennel, Blue Cheese and Sherry Vinaigrette

Heart of Romaine with Bacon Lardons, Pickled Shallots, Shaved Pecorino Cheese, Toasted Bread Crumbs and Charred Tomato Dressing

Field Greens with Strawberries, Radish Noir, Goat Cheese, Champagne Vinaigrette

Starch

Select one of the following:

Saffron toasted Rice Pilaf

Garlic Roasted Red Potatoes with Pearl Onions

Clarified Butter 100 Layer Potatoes with Parmesan Cheese

Miso Roasted Japanese Purple Sweet Potatoes

Red Pepper Orzo with Caramelized Onions and Feta Cheese

Creamy Farro with Parsley and Shallots

Grilled Polenta-Fresno Pepper Cakes

Fingerling Potato Fondant with Melted Leeks and Fennel

Vegetables

Select two of the following:

Sautéed Baby Bok Choy with Peppers, Onions and Ginger

Mediterranean Grilled Squash and Zucchini with Olives and Sundried Tomatoes

Olive Oil Roasted Delicata Squash with Grapes and Shallots

Cumin Roasted Baby Carrots with Golden Raisins

Zatar Broiled Cauliflower with Calabrian Chilies

Haricot Verts with Shallots, Lemon and Sliced Almonds

Main

Moroccan Grilled Chicken Breast with Spiced Tomato Sauce

Coq Au Vin Chicken Breast with Natural Jus

Grilled Chuck Steak with Pearl Onions and Herb Red Wine Demi

Roasted Bistro Filet with Chimichurri

Herb Roasted Sea Bass with Tomato Butter Sauce

Lemon-Parsley Grilled Salmon with Red Pepper Coulis

Red Peppers Stuffed with Basil Couscous Pilaf, Baby Artichokes and Basil Sauce

Grilled Portabella "Steaks" with Smoked Carrots, Asparagus, and Romesco Sauce

Dessert

Select two of the following:

Flourless Chocolate Cake

Lemon Tart

Salted Caramel and Chocolate Ganache Tart

Apple Tarte Tatin

NY Cheesecake, Spiced Pear Compote



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LATE NIGHT MENUS

All food prices are subject to 25% service charge and applicable sales tax.

PASSED LATE NIGHT SELECTIONS

Priced Per Piece

Pizza Delivery \$8

Served in mini pizza boxes

Margherita

Crispy Prosciutto, Sweet Shallots, Balsamic Glaze

Pepperoni and Cheese

Chinese "Takeout" \$10

Served in Mini Chinese Takeout Boxes with Chop Sticks

Orange Beef, Stir Fried Rice

Sesame Chicken, Stir Fried Rice

Spring Roll with Sweet and Spicy Mustard

South of the Border Street Tacos \$8

Slow Roasted Short Ribs with Slaw and Chipotle Mayo

Crispy Fried White Fish Filets with Jalapeno-Carrot Slaw and Salsa "Verde Fuego"

Bao Buns \$8

Soy Glazed Pork Belly or Soy Glazed Tofu, Pickled Carrot-Daikon Salad

Mini Burgers \$8

Mini MAC – Beef Patty, Shredded Lettuce, American Cheese, Secret Sauce, Sesame Seed Bun

Swiss – Beef Patty, Caramelized Onions, Gherkin, Swiss Cheese, Aioli, Sesame Seed Bun

OTHER SUGGESTIONS

Breakfast Burritos \$6

Eggs, Cheese with Sausage, Bacon or Chorizo with Salsa

Grilled Cheese \$6

Cheddar, Swiss and Gruyere on Sourdough Bread

Fried Hand Pies \$6

Choice of Apple or Cherry

Make Your Own Arts District Campfire S'mores Station \$10

Fluffy Marshmallows, Hershey's Chocolate Bar and Graham Crackers

(Requires Attendant)





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HOST BAR - BEVERAGES BY THE HOUR:

Unlimited service of appropriate selections of liquor, beer, wine, champagne, bottled water and soft drinks for a stated continuous period. (Does not include wine service poured at tables during dinner.)

Call Brand Bar

1st Hour | \$20.00 per person
2nd Hour | \$10.00 per person
Each Additional Hour | \$8.00 per person

Bulletin Place, Chardonnay
Man Family Wines, Cabernet Sauvignon
Sand Point, Sauvignon Blanc
Marques de Caceres, Cava
Dewar's Scotch
Jim Beam Kentucky Bourbon
Canadian Club Whiskey
Svedka Vodka
Bombay Gin
Bacardi Superior Rum
Sauza Tequila Silver

Premium Brand Bar

1st Hour | \$24.00 per person
2nd Hour | \$12.00 per person
Each Additional Hour | \$10.00 per person

Hess Shirttail Creek, Chardonnay
Carmel Road, Cabernet Sauvignon
Mohua, Sauvignon Blanc
Mumm Cuvee Napa, Sparkling Wine
Chivas Regal Scotch
Buffalo Trace Kentucky Bourbon Whiskey
Bulleit Rye
Titos Vodka
Zephyr Gin
Myer's Platinum Rum
Socorro Tequila

Beer, Wine and Champagne Bar

1st Hour | \$18.00 per person
Each additional hour | \$7.00 per person

Unlimited service of appropriate selections of beer, wine, champagne, bottled water and soft drinks for a stated continuous period.

Bartender Fee

\$195.00 per Bartender | One Bartender required for every 100 guests

Our professional Bartenders are trained to serve responsibly which includes a "No Shot" Policy. Management reserves the right to verify the identification of any guest attending an event at the Arts District Mansion to determine if the guest is of legal drinking age in the state of Texas.



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GENERAL INFORMATION

We celebrate the diversity and personal history of every couple who chooses to host their wedding at the Arts District Mansion. Our building's very own architectural history and essence highlight the wonderful contrast between vintage and contemporary, permanence and change, and the past and future. Whether it is within the charm of the historic 19th century family residence or reveling within the glorious expanse of the Pavilion ballroom, groups of all sizes will find a perfect fit for their needs.

Minimums

A food and beverage minimum will be established for all events. The food and beverage minimum is based on factors including the time of year, day of the week and time of day of the event.

Function Times

Events are planned for a maximum of four (4) hours; additional hours will require supplemental security and labor charges. Please inform your catering manager of your individual needs, as all events are unique. Your Catering Manager will assist you with the appropriate set up/load in time based on your event. Load out times are based on two (2) hours after your event ends. Additional labor and security charges will be required if this goes longer.

Items Provided

Tables, chairs, dance floor, limited risers/staging, white lap length linens, napkins, white china, glassware, and flatware are provided. Additional items such as custom linens, floral arrangements, or lighting, can be arranged through your Catering Manager.

Payment

To secure a date for an event, all groups must execute their catering and rental contracts and pay the facility rental fee, refundable damage deposit of \$500.00, if applicable and fifty percent (50%) of the estimated charges. Final payment must be made ten (10) days prior to the function. Deposits may be made in the form of cash, check, credit card or cashier's check. We accept American Express, Visa, Master Card and Discover and payment can be submitted via our secure online portal operated by HPay.

Tax & Service Charge

A taxable 25% service charge and appropriate sales tax (currently 8.25%) is applied to all food and alcoholic beverage purchases.

Rehearsals/Ceremony Fees

There is a \$395.00 ceremony set up fee in the Arts District Mansion and a \$875.00 ceremony set up fee in the Pavilion. Wedding ceremony rehearsals are customarily scheduled between 4:00 pm and 5:00 pm or between 5:00 pm and 6:00 pm on the day prior to your ceremony. However, catering bookings and Dallas Bar Association events take precedence over any scheduled rehearsals.





Arts District M A N S I O N

Food and Beverage Policy

The Arts District Mansion, as a licensee, is responsible for the administration of the sales and service of all food and beverage products. This is in accordance with the Texas State Health Regulations and the Texas Alcoholic Beverage Commission. Therefore, no food and/or beverages of any kind may be brought into or removed from the property.

Guarantees

The final food and beverage guest count for events is required no later than five [5] business days prior to the event. If a guaranteed number is not received by that time, you will be charged for the original guest count. Increases in your guarantee after the required time may result in additional charges.

Price Increases

All prices quoted are those in effect at the time the contract is signed and may be subject to increases in changes to food, beverage, or other costs. You shall pay such increased charges and shall accept any reasonable substitutions in the menu as determined by Culinaire International due to increased costs or lack of availability.

Parking

Self parking is available in the covered garage at the preferred rate of \$10.00 per car. Valet parking is an option at \$200.00 per valet parker for a four (4) hour event. One valet parker is required for every ten (10) cars. Please speak with your Catering Manager for more information.

Labor & Security Charges

Additional labor fees may apply depending on the service for your event. Chef Attendants and Cashiers are \$150.00, Banquet Captains and Bartenders are \$195.00. One (1) bartender per each one hundred guests is required. The Arts District Mansion also requires one (1) security guard per 100 guests at a charge of \$75.00 per hour with a four (4) hour minimum.

Decorations

No open flame candles of any type are permitted in the original historic portion of the Mansion. Covered flame candles are allowed in other parts of the facility. Client must provide a copy of their City of Dallas Candle permit prior to the event if using candles. Use of birdseed, rice, confetti, flutter fetti and sparklers is prohibited. The Arts District Mansion reserves the right to approve all signage and decorations. Printed signs outside of function rooms must be free standing or on an easel. Handwritten signs are not permitted. In the event that signs are attached to walls without authorization and any damage is incurred, the cost of repair or replacement will be billed to the client.

Liability

The Arts District Mansion is not responsible for loss or damage to equipment, decorations, etc. brought prior to, or left after the function. All items must be removed immediately after the function unless prior approval is received directly from your Catering Manager.



ROOM RATES

Arts District Mansion

Private Room	\$300
Two [2] Adjoining Rooms	\$300
Historic Mansion (First and Second Floor Historic Rooms)	\$500
Thompson & Knight Atrium	\$400
Arts District Hall	\$400
Arts District Hall and Thompson & Knight Atrium	\$400
Entire Mansion, Arts District Hall and Thompson & Knight Atrium	
Week Night Events Monday - Thursday	\$800
Friday Evening Events	\$1,200
Saturday Daytime Events	\$1,200
Sunday Daytime or Evening Events	\$1,200
Saturday Evening Events	\$1,500

ROOM RATES | THE PAVILION AT THE ARTSDISTRICT MANSION

Monday - Friday Daytime Events	
Per Section	\$550
½ Ballroom	\$1,200
Entire Ballroom	\$2,250
Monday - Thursday Evening Events	
Per Section	\$500
½ Ballroom	\$1,000
Entire Ballroom	\$2,000
Friday Evening Events	
½ Ballroom	\$1,500
Entire Ballroom	\$3,000
Saturday Daytime Events	
Entire Ballroom	\$2,250
Saturday Evening Events	
Entire Ballroom	\$4,000
Sunday Events	
Entire Ballroom	\$2,250

*If you are a member of the Dallas Bar Association, please notify your catering manager.





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AUDIO VISUAL GUIDELINES

Culinaire International may assist Arts District Mansion guests with their audio-visual needs. Please provide your catering manager with at least a twenty-one day notice to accommodate your audio-visual needs. Those wishing to use third party audio-visual contractors must contact the catering representative for an approved list of vendors. The Arts District Mansion must provide advance approval of all outside audio-visual contractors not listed on its approved list of vendors.

The Arts District Mansion facilities are available to outside audio-visual contractors to the extent that their event does not interfere with use of the facilities by other guests. All outside audio-visual contractors must submit proof of insurance to the Arts District Mansion fourteen (14) days prior to their set up. It is the responsibility of the guest and the audio-visual contractor to schedule set up arrangements with your catering representative.

Damage to the Arts District Mansion audio-visual equipment or the Arts District Mansion facility by a guest or the guest's audio-visual contractor is the responsibility of the guest and will be deducted from the guest's security deposit for rental of the facility or charged directly to the guest pursuant to the terms of the Facilities Rental Agreement.

We are pleased to offer for your convenience our in-house Audio Visual equipment that you may reserve with your catering manager. The following equipment is available.

Projectors/TV's

LCD Projector (Includes skirted cart)	\$400.00
TV/VCR/DVD	\$200.00

Portable Screens

Tripod	\$50.00
Fast Fold	\$100.00

Sound Systems

Under 300 guests	\$300.00
Over 300 guests	\$400.00

Microphones

Tabletop/Handheld	\$45.00
Wireless Handheld	\$125.00
Lavaliere	\$125.00

Miscellaneous

AV Cart	\$50.00
Upright Piano Rental	\$200.00
Additional Power	\$275.00 per 30 amp/120v (Pavilion only, limited availability)





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TASTINGS

We are pleased that you have chosen The Arts District Mansion as the location to host your special event. To allow our staff to dedicate their full attention to your tasting, we have established guidelines to ensure a successful tasting.

Tastings may be requested and scheduled for plated events with a food and beverage minimum of \$10,000 or above. Availability of specific items to be tasted and scheduling of such tasting are at the sole discretion and availability of the Chef.

Tastings are available Tuesday through Thursday, 2:00 pm – 4:00 pm. This avoids any conflicts with lunch or dinner events / commitments with our Culinary and Banquet Team.

Only one (1) tasting is offered complimentary for up to four (4) people.

We do not provide tastings for items from our stations and displays menus.

We are happy to customize a menu to meet your style and needs or you may select from our selection of menus.

Provide us with your selection of:

- 4 Hors d'oeuvres
- 2 Salads
- 2 Entrees

Please forward three (3) dates and times that work best with your schedule, keeping in line with the above guidelines and we will find a date that works with our Culinary and Banquet Teams event calendars.

We require no less than two (2) weeks' notice for such arrangements to be made. Lastly, we must have your menu selections no later than ten (10) days prior to the tasting to keep your original scheduled date.

We are looking forward to creating an amazing experience for you and your guests!

